

COOKIES

Basic level

Recipe for Hazelnut, Cocoa, and Pistachio Cookie Preparations

HAZELNUT COOKIE WITH DARK CHOCOLATE CREAM

fresh butter	170g
hazelnut paste	30g
honey	20g
sugar	200g
whole eggs	80g
salt	3g
weak flour	350g
cornstarch	50g
baking	5g
Aurea crema cioccolato dark	qb

-Soften the butter to about 20°C.
-Place the butter in a stand mixer and work it with the paddle attachment together with the hazelnut paste and the sugars until you obtain a smooth, homogeneous mixture, but without whipping it.
-Add the eggs to the mixer.
-Finally, add the flour mixed with the cornstarch and baking powder.
-Mix briefly until a uniform dough forms.
-Chill the dough in the refrigerator for 6 hours.
-Soften the chilled dough in the stand mixer using the dough hook.
-Form balls of about 50 g each.
-Shape them by rolling and inserting inside a frozen half-sphere of dark chocolate cream (previously frozen in silicone molds).
-Place on a baking tray, gently flatten, and top with some chopped hazelnuts.
-Bake at 180°C for about 10–12 minutes.

COCOA COOKIE WITH HAZELNUT CREAM

fresh butter	200g
muskovado sugar	45g
sugar	200g
whole eggs	85g
salt	3g
"weak" flour	250g
cocoa powder 22-24%	50g
baking	5g
Aurea crema nocciole italiane 40%	qb

-Soften the butter to about 20°C.
-Place the softened butter in a stand mixer and work it with the paddle attachment together with the muscovado sugar and granulated sugar until you obtain a smooth, homogeneous mixture, but without whipping it.
-Add the eggs, with the dissolved salt, to the mixture.
-Finally, add the flour mixed with the cocoa powder and baking powder.
-Mix briefly until a uniform dough forms.
-Chill the dough in the refrigerator for 6 hours.
-Soften the chilled dough in the stand mixer using the dough hook.
-Form balls of about 50 g each.
-Shape them by rolling and inserting inside a frozen half-sphere of hazelnut cream (previously frozen in silicone molds).
-Place on a baking tray, gently flatten, and add coarse sifted sugar and salt flakes on top.
-Bake at 180°C for about 10–12 minutes.

PISTACHIO COOKIE WITH PISTACHIO CREAM

fresh butter	200g
invert sugar	20g
sugar	200g
whole egg	75g
salt	5g
"weak" flour	330g
pistachio flour	200g
baking	5g
Aurea crema pistacchi italiani 25%	qb

-Soften the butter to about 20°C.
-Place in a stand mixer and work with the paddle attachment together with sugar and invert sugar until a smooth, homogeneous mixture forms, but without whipping.
-Add the egg whites, with the dissolved salt, to the mixture.
-Finally, add the flour mixed with pistachio powder and baking powder.
-Chill the dough in the refrigerator for 6 hours.
-Soften the chilled dough in the stand mixer using the dough hook.
-Form balls of about 50 g each.
-Shape them by rolling and inserting a frozen half-sphere of pistachio cream (previously frozen in silicone molds) inside.
-Place on a baking tray, gently flatten, and add chopped pistachios on top before baking.
-Bake at 180°C for about 10–12 minutes.